CATERING SERVICES PACKAGE

For booking inquiries, please contact:
Sales and Catering Manager, Morgan Pettit
uclubcatering@uvic.ca
250-721-7938

3800 Finnerty Road
Victoria, BC
V8P 5C2
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<td>23</td>
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</table>
ABOUT US

The University Club is nestled away in the trees and located right on the University of Victoria grounds, surrounded by an abundance of wildlife. Our private hideaway for your next event, meeting or wedding is sure to be the perfect venue. Please inquire about availability and to book a sight tour of our lovely oasis.

Catering
The Club caters receptions, dinners, meetings and special occasions for 15 to 250 people.

Weddings
The University Club’s forest and pond setting is ideal for memorable weddings and receptions.

Events
The Club offers food and beverage themed events for members and their guests every month.

Membership
The University Club offers a variety of membership packages for the university and broader community.

OUR TEAM

JEFF HANSON
GENERAL MANAGER
uclubgm@uvic.ca

MORGAN PETTIT
SALES AND CATERING
uclubcatering@uvic.ca

JEAN BERTIN
CHEF
uclubchef@uvic.ca
CLUB MEMBERSHIP

LETS TALK ABOUT MEMBERSHIP
The University Club is a private club funded by its membership. The Club welcomes new members within four different membership categories. Please review the following information and complete a member application within the category that reflects your relationship with the University. If you have any questions, please contact the general office at 250.721.7935 or email Jeff or Morgan.

REGULAR MEMBERSHIP
All regular University of Victoria faculty and staff are eligible for Regular membership in the University Club. As Regular members, you may vote at all annual and special meetings of the Club. Monthly dues are $30 plus applicable taxes (Annually: $360 plus applicable taxes).

RETIREE MEMBERSHIP
A Regular member who has retired fully from the University and has been a Regular member for at least five years is invited to apply to be a Retiree member. Monthly dues are $15.00 plus applicable taxes. UVic Retirees Association (UVRA) – Membership is open to all members of the UVRA. Monthly dues are $15.00 plus applicable taxes. UVic Retirees’ are eligible for a one-time, one-year, free University Club associate membership if they have not previously been a Club member.

ASSOCIATE MEMBERSHIP
Associate membership is open to the general public, University of Victoria Alumni Association, Faculty Clubs at other universities who have retired to the Victoria area, sabbatical visitors to UVic and sessional instructors of UVic courses who are recommended by a current member may apply for Associate membership. Members of the University of Victoria Senate, Board of Governors, and Executive & Directors of the University of Victoria Alumni Association also are invited to join as Associate members. Monthly dues are $30 plus applicable taxes (Annually: $360 plus applicable taxes).

CORPORATE MEMBERSHIP
Companies who do business with the University community are encouraged to join the University Club. There is no initiation fee and Annual membership dues are $670 plus applicable taxes, payable in one lump sum. This works out to only $55 plus applicable taxes per month.
## Room Capacities

*Configurations are maximum capacity and do not allow for additional set up for food/beverage or AV in the space*

<table>
<thead>
<tr>
<th></th>
<th>Ushape</th>
<th>Boardroom</th>
<th>Banquet</th>
<th>Theatre</th>
<th>Half Rounds</th>
<th>Standing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Main Dining Room</strong></td>
<td>60</td>
<td>80</td>
<td>200</td>
<td>175</td>
<td>110</td>
<td>250</td>
</tr>
<tr>
<td><strong>Wild Rose Room</strong></td>
<td>40</td>
<td>40</td>
<td>60</td>
<td>80</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td><strong>Salal (A)</strong></td>
<td>--</td>
<td>20</td>
<td>16</td>
<td>--</td>
<td>12</td>
<td>20</td>
</tr>
<tr>
<td><strong>Snowberry (B)</strong></td>
<td>--</td>
<td>20</td>
<td>16</td>
<td>--</td>
<td>12</td>
<td>20</td>
</tr>
<tr>
<td><strong>Honeysuckle (C)</strong></td>
<td>20</td>
<td>24</td>
<td>24</td>
<td>24</td>
<td>18</td>
<td>20</td>
</tr>
<tr>
<td><strong>ABC</strong></td>
<td>40</td>
<td>60</td>
<td>72</td>
<td>100</td>
<td>48</td>
<td>75</td>
</tr>
<tr>
<td><strong>Honeysuckle &amp; Snowberry</strong></td>
<td>30</td>
<td>40</td>
<td>40</td>
<td>50</td>
<td>30</td>
<td>40</td>
</tr>
<tr>
<td><strong>Salal &amp; Snowberry</strong></td>
<td>20</td>
<td>24</td>
<td>32</td>
<td>40</td>
<td>24</td>
<td>40</td>
</tr>
<tr>
<td><strong>Fireplace Lounge</strong></td>
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<td>--</td>
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<td>--</td>
<td>70</td>
</tr>
<tr>
<td><strong>Patio</strong></td>
<td>--</td>
<td>--</td>
<td>56</td>
<td>120</td>
<td>--</td>
<td>100</td>
</tr>
</tbody>
</table>
# Room Rental Rates

## Member

<table>
<thead>
<tr>
<th>Room</th>
<th>Rental Fee</th>
<th>Food Minimum (M-F)</th>
<th>Food Minimum (Sat Only)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Main Dining Room</strong></td>
<td>$1000 (M-F) $2500 (SAT) Oct 1st-April 30th $5000 (SAT WEDDINGS) May 1st-Sept 30th</td>
<td>$1500 $3000 (Fri dinner)</td>
<td>$1500 (lunch) $3000 (dinner)</td>
</tr>
<tr>
<td><strong>Wild Rose</strong></td>
<td>$175 (half day) $225 (full day)</td>
<td>$400</td>
<td></td>
</tr>
<tr>
<td><strong>Salal</strong></td>
<td>$75 (half day per room) $115 (full day per room)</td>
<td>$200 (per room)</td>
<td></td>
</tr>
<tr>
<td><strong>Snowberry</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Honeysuckle</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fireplace Lounge</strong></td>
<td>$300</td>
<td>$400</td>
<td>$800</td>
</tr>
<tr>
<td><strong>Camas</strong></td>
<td>$125 (half day) $200 (full day)</td>
<td>$200</td>
<td>$1500 (lunch) $2000 (dinner)</td>
</tr>
<tr>
<td><strong>Event Patio</strong></td>
<td>$500</td>
<td>$1000</td>
<td>$1500 (lunch) $2000 (dinner)</td>
</tr>
<tr>
<td><strong>Fireplace Lounge Patio</strong></td>
<td>$250</td>
<td>$1000</td>
<td>$1500 (lunch) $2000 (dinner)</td>
</tr>
</tbody>
</table>

## Non-Member

<table>
<thead>
<tr>
<th>Room</th>
<th>Rental Fee</th>
<th>Food Minimum (M-F)</th>
<th>Food Minimum (Sat Only)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Main Dining Room</strong></td>
<td>$2500 (M-F) $4000 (SAT) Oct 1st-April 30th $7000 (SAT WEDDINGS) May 1st-Sept 30th</td>
<td>$2000 $3500 (Fri dinner)</td>
<td>$2000 (lunch) $3500 (dinner)</td>
</tr>
<tr>
<td><strong>Wild Rose</strong></td>
<td>$225 (half day) $300 (full day)</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td><strong>Salal</strong></td>
<td>$100 (half day per room) $175 (full day per room)</td>
<td>$250 (per room)</td>
<td></td>
</tr>
<tr>
<td><strong>Snowberry</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Honeysuckle</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fireplace Lounge</strong></td>
<td>$450</td>
<td>$600</td>
<td>$1200</td>
</tr>
<tr>
<td><strong>Camas</strong></td>
<td>$125 (half day) $200 (full day)</td>
<td>$400</td>
<td></td>
</tr>
<tr>
<td><strong>Event Patio</strong></td>
<td>$750</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td><strong>Fireplace Lounge Patio</strong></td>
<td>$250</td>
<td>$2000</td>
<td>$2000 (lunch) $2500 (dinner)</td>
</tr>
</tbody>
</table>
HOT CANAPES

**MINIMUM 2 DOZEN PER ORDER**
**PRICE LISTED PER DOZEN**

BUFFALO CAULIFLOWER 🌽️
tahini yogurt $36

MUSHROOM TOAST 🥦
mushrooms 3 ways, mousse, sautéed and crispy $36

RISOTTO BALLS 🌴
lightly breaded risotto with tomato jam and fresh basil $44

VEGETABLE SPRING ROLLS 🌽️
plum sauce $46

BACON WRAPPED SCALLOPS
maple dipping sauce $50

CHICKEN SATAY SKEWERS
lemongrass, wasabi aioli, micro cilantro $48

SLIDERS 🍔
choice of beef, chicken or jackfruit pickles, tomato, cheddar cheese, 1000 island aioli $60

= vegetarian
= vegan/can be made vegan
## COLD CANAPES

**MINIMUM 2 DOZEN PER ORDER**

**PRICE LISTED PER DOZEN**

<table>
<thead>
<tr>
<th>Canapé Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI TOASTS (V) choice of hummus, tomato bruschetta or avocado</td>
<td>$36</td>
</tr>
<tr>
<td>ROASTED ROOT REMOULADE (V) crispy chorizo</td>
<td>$40</td>
</tr>
<tr>
<td>GRAPE TOMATO BOCCONCINI SKEWER (V) pesto marinated bocconcini, balsamic reduction</td>
<td>$42</td>
</tr>
<tr>
<td>AHI TUNA POKE SPOON soy marinated tuna, edamame, wasabi aioli</td>
<td>$48</td>
</tr>
<tr>
<td>CHEFS SEASONAL CHOICE ask about our seasonal canape</td>
<td>$MP</td>
</tr>
<tr>
<td>SMOKED SALMON ONION CAPER cream cheese and dill mousse</td>
<td>$54</td>
</tr>
<tr>
<td>LOBSTER AND PRAWN ROLL buttered brioche bun, harissa yogurt, curled green onion</td>
<td>$66</td>
</tr>
</tbody>
</table>

(V) = vegetarian  
(leaf) = vegan/can be made vegan
DESSERT CANAPES

**MINIMUM 2 DOZEN PER ORDER**
**PRICE LISTED PER DOZEN**

CHOCOLATE MOUSSE CUP $34
chocolate chip

MINI CHEESECAKE BITES $36
vanilla bean, graham cracker

MINI FRUIT TARTS $38
fresh fruit, Grand Marnier bavarian

CHURRO DONUTS $44
Dip Whipped Cream, chocolate or caramel sauce

SWEET PETIT FOURS $50
assorted bite sized treats

CREME BRULEE $40
vanilla bean custard, caramelized sugar

CHEFS SEASONAL CHOICE $MP
ask about our fresh seasonal dessert

V = vegetarian
@Bean = vegan/can be made vegan
## PLATTERS

### MEAT AND CHEESE
*local charcuterie with house made jam and assorted cheese*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter (Serves 20)</td>
<td>$170</td>
</tr>
<tr>
<td>Medium Platter (Serves 40)</td>
<td>$330</td>
</tr>
<tr>
<td>Large Platter (Serves 60)</td>
<td>$500</td>
</tr>
</tbody>
</table>

### FRESH FRUIT
*display of fresh seasonal selection of fruits*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter (Serves 20)</td>
<td>$85</td>
</tr>
<tr>
<td>Medium Platter (Serves 40)</td>
<td>$170</td>
</tr>
<tr>
<td>Large Platter (Serves 60)</td>
<td>$225</td>
</tr>
</tbody>
</table>

### FARMERS MARKET VEGGIES
*mixture of raw, roasted and pickled vegetables, ranch dressing*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>Small Platter (Serves 20)</td>
<td>$45</td>
</tr>
<tr>
<td>Add Hummus</td>
<td>$20</td>
</tr>
<tr>
<td>Medium Platter (Serves 40)</td>
<td>$90</td>
</tr>
<tr>
<td>Add Hummus</td>
<td>$30</td>
</tr>
<tr>
<td>Large Platter (Serves 60)</td>
<td>$140</td>
</tr>
<tr>
<td>Add Hummus</td>
<td>$40</td>
</tr>
</tbody>
</table>

### FRESH SEAFOOD TOWER
*tuna poke, prawns, crab, lobster, smoked salmon and local mussels, cocktail sauce*

<table>
<thead>
<tr>
<th>Tower Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Tower (Serves 20)</td>
<td>$225</td>
</tr>
<tr>
<td>Medium Tower (Serves 40)</td>
<td>$450</td>
</tr>
<tr>
<td>Large Tower (Serves 60)</td>
<td>$650</td>
</tr>
</tbody>
</table>
BREATHFAST
(MINIMUM 15 PEOPLE)

CHEFS CONTINENTAL
$22/PERSOS

- coffee and tea selection
- seasonal fruit platter
- chef's choice of two bakery items
- fresh baked cookies

CLASSIC BREAKFAST
$35/PERSOS

- choice of coffee/tea and assorted fruit juice
- seasonal fruit platter
- chef's choice of two bakery items
- breakfast potatoes
- scrambled eggs and bacon
- avocado toast

PLANT BASED BREAKFAST
$25/PERSOS

- coffee and tea selection
- seasonal fruit platter
- chef's choice of two vegan bakery items
- avocado, hemp heart & mung bean toast
- option to make choices gluten free
# Breakfast
(Minimum 15 People)

**ADD ONS:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
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</thead>
<tbody>
<tr>
<td>assorted juices</td>
<td>$6</td>
</tr>
<tr>
<td>bacon and eggs</td>
<td>$7</td>
</tr>
<tr>
<td>mini avocado toasts [V]</td>
<td>$6</td>
</tr>
<tr>
<td>chorizo hash</td>
<td>$7</td>
</tr>
<tr>
<td>yogurt and berries [V]</td>
<td>$7</td>
</tr>
<tr>
<td>vegetable frittata [V]</td>
<td>$7</td>
</tr>
<tr>
<td>• choice of one: potato and bacon OR tomato goat cheese &amp; basil pesto</td>
<td></td>
</tr>
<tr>
<td>breakfast strudel [V]</td>
<td>$8</td>
</tr>
<tr>
<td>• choice of two: leek and parmesan tomato and olives spinach and feta</td>
<td></td>
</tr>
<tr>
<td>blueberry chia oatmeal and almond milk [V]</td>
<td>$8</td>
</tr>
</tbody>
</table>

[V] = vegetarian
[=] = vegan/can be made vegan

(minimum 15 people)
LUNCH
(MINIMUM 20 PEOPLE)

LIGHT LUNCH

BUFFET $36/PERSON
PLATED MEAL $42/PERSON

- chefs daily soup
- choice of side or salad (pick one)
- chefs selection of seasonal sandwich’s (pick two)
  - antipasti with lemon basil aioli
  - grilled tomato with goat cheese
  - chicken avocado
  - chickpea of the sea on chia and quinoa loaf
- includes coffee and tea

CHEFS LUNCH

BUFFET $48/PERSON
PLATED MEAL $54/PERSON

- choice of soup or salad (pick one)
- choice of side (pick two)
- choice of chefs menu entrée (pick one)
  - steak
  - salmon
  - chicken
  - vegetarian/vegan
- meal enhancements are available
- includes coffee and tea
DINNER
(MINIMUM 30 PEOPLE)

**LIGHT DINNER**

- Buffet $65/PERSON
- Plated Meal $70/PERSON

- choice of soup or salad (pick one)
- choice of side (pick one)
- choice of chefs menu entree (pick two)

- steak
- salmon
- chicken
- vegetarian/vegan
- meal enhancements are available
- includes coffee and tea

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**CHEFS DINNER**

- Buffet $70/PERSON
- Plated Meal $75/PERSON

- choice of soup or salad (pick one)
- choice of side (pick three)
- choice of chefs menu entree (pick two)
- choice of chefs menu dessert (pick one)

- steak
- salmon
- chicken
- vegetarian/vegan
- meal enhancements are available
- includes coffee and tea

( MINIMUM 30 PEOPLE )

LIGHT DINNER
BUFFET $65/PERSON
PLATED MEAL $70/PERSON

choice of soup or salad (pick one)
choice of side (pick one)
choice of chefs menu entree (pick two)

- steak
- salmon
- chicken
- vegetarian/vegan
- meal enhancements are available
  includes coffee and tea

---

CHEFS DINNER
BUFFET $70/PERSON
PLATED MEAL $75/PERSON

choice of soup or salad (pick one)
choice of side (pick three)
choice of chefs menu entree (pick two)
choice of chefs menu dessert (pick one)

- steak
- salmon
- chicken
- vegetarian/vegan
- meal enhancements are available
  includes coffee and tea

( MINIMUM 30 PEOPLE )
**CHEFS MENU**

**SALAD CHOICES**

- **Medley of Greens**
  fresh spring mix, tomato, cucumber, carrot and Italian dressing

- **Butternut Squash Salad** 🌿
  butternut squash, dried cranberries, fresh herbs, balsamic dressing

- **Deconstructed Caesar Salad** 🌿
  fresh romaine, bacon bits, croutons, Grana Padano, Caesar dressing

- **Quinoa Salad** 🌿
  red onion, cucumber, feta, Kalamata olives, lemon dressing and arugula

- **Mexican Salad** 🌿
  corn, black beans, avocado, chipotle spices, peanut lime drizzle

**SALAD ADD ONS**

- **Daily Soup and Bread** 🌿
  your choice of:
  - olive bread OR potato and scallion vegan bread
  + $4/person

- **Seafood Chowder**
  + $6/person

- **Panzanella Salad**
  vine ripened tomatoes, grape tomato, fior di latte, foccacia croutons, arugula, basil, white balsamic vinaigrette
  + $6/person

- **Lobster Salad**
  citrus and shallots vinaigrette, grape tomato, mixed greens, fresh tarragon
  + $10/person

🌿 = vegan can be made vegan
🌿 = vegetarian
CHEFS MENU

SIDE CHOICES

- Fresh Baked Rolls 🌽  
  butter, balsamic vinaigrette, extra virgin olive oil
- Seasonal Veggies 🍃  
  chef selection of seasonal fresh vegetables
- Roasted Baby Potatoes 🌽
- Basmati Rice Pilaf 🌽
- Brussel Sprouts and Sweet Potato 🌽  
  tahini sauce

ENHANCEMENTS

- Truffle Mashed Potatoes 🌽  
  + $4/person
- Zesty Quinoa Salad 🌽  
  + $4/person
- Cheesy Tomato and Barley Risotto 🌽  
  + $4/person
- Garlic Butter and White Wine Prawns 🌽  
  + $8/person
- Lobster Macaroni and Cheese 🌽  
  + $10/person

= vegan/can be made vegan
= vegetarian
CHEFS MENU

ENTREE CHOICES

Grilled Striploin
choice of:
chimichurri ~ green peppercorn ~ bourbon mushroom

Baked Salmon
choice of sauce:
basil cream ~ dill yogurt ~ brown sugar mustard

Roast Chicken
choice of:
lemongrass ~ mushroom tarragon ~ spicy peanut sauce

Chickpea Ratatouille  🥗🌿
rustic southern french vegetables stew,
grana padano

LOCAL BAKED HALIBUT
tomato caper sauce
+$12/person

LOBSTER TAIL
white wine garlic butter
+$18/person

BRAISED BEEF SHORT RIBS
bourbon mushroom sauce
+$10/person

LOCAL BAKED HALIBUT
tomato caper sauce
+$12/person

DUCK CONFIT LEG
salsa verde
+$10/person

VEGAN BELUGA LENTIL CURRY
creamy Indian Dal lentil stew
+$9/person

ENHANCEMENTS

BEEF UPGRADE

Bavette

Tenderloin

Ribeye

+$MP

= vegan/can be made vegan
= vegetarian
DESSERTS

- crème brûlée V
  vanilla custard with torched sugar

- vegan brownie V
  vegan dark chocolate and flourless brownie

- chocolate mousse cup V
  light and intense chocolate flavour

- deconstructed vanilla cheesecake bites V
  grand marnier infused cherry coulis, graham cracker

- seasonal dessert V
  chefs seasonal inspiration
SAY CHEESE
$12/PERSON
CHOICE OF TWO:
- tomato basil
- smoked cheddar and boursin
- bacon jam and caramalized onion

ITS TACO TIME
$15/PERSON
CHOICE OF:
- chicken, beef or vegetarian
SERVED WITH:
- lettuce, pico de gallo, cheese, black beans, corn, salsa, sour cream, guacamole

AUTHENTIC POUTINE
$12/PERSON
SERVED WITH:
- fresh cut fries
- house made gravy
- cheese curds and green onions

8PM-10PM
WEDDING ADD ONS

WEDDING TOAST
$14/PERSOON SPARKLING WINE
$24/PERSON CHAMPAGNE

BUBBLES AND BITES
$50/PERSOON (MINIMUM 6)
BRIDAL SUITE

- sampler platter of bite sized appys
- bridal suite toast
- choice of: house red or white wine
- mimosa tray

BITES AND BREWS
$50/PERSON (MINIMUM 6)
GROOM SUITE

- sampler platter of appys
- groom suite toast
- choice of: house red or white wine
- glass of beer
AFTERNOON
TEA

INCLUDES ASSORTED TEA

- aged earl grey
- Moroccan mint
- green tea
- breakfast blend
- coffee/decaf on request

PAIRING WITH AFTERNOON SNACKS

sweet:

- sweet petits fours
- assorted macarons
- lemon loaf
- fruit tarts
- chocolate mousse tea cup
- scone with whipped cream, butter, house made jam

savory:

- cucumber honey thyme on ciabatta
- egg salad on ciabatta

GROUP BOOKINGS
MINIMUM 15 PPL
2pm-5pm
$39/PERSON
## Beverages

### Jump Start

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (charged on consumption)</td>
<td>$27.50/thermos</td>
</tr>
<tr>
<td>Tea (charged on consumption)</td>
<td>$4/bag</td>
</tr>
<tr>
<td>Kombucha Cans</td>
<td>$7/can</td>
</tr>
<tr>
<td>Zeva Cold Tea</td>
<td>$5/bottle</td>
</tr>
</tbody>
</table>

### Cold Drinks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Juices (orange, apple or grapefruit)</td>
<td>$25/carafe</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4/bottle</td>
</tr>
<tr>
<td>Perrier</td>
<td>$5/bottle</td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks</td>
<td>$4/can</td>
</tr>
<tr>
<td>Punch Bowls</td>
<td>$60/half, $90/full</td>
</tr>
<tr>
<td>RED WINE</td>
<td>GLASS</td>
</tr>
<tr>
<td>-----------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>RED ROOSTER MERLOT</td>
<td>$11</td>
</tr>
<tr>
<td>Naramata Bench, BC VQA</td>
<td></td>
</tr>
<tr>
<td>STAGS HOLLLOW SIMPLY PINOT NOIR</td>
<td>$11</td>
</tr>
<tr>
<td>Okanagan Falls, BC VQA</td>
<td></td>
</tr>
<tr>
<td>CEDAR CREEK CABERNET FRANC</td>
<td>$12</td>
</tr>
<tr>
<td>Kelowna, BC VQA</td>
<td></td>
</tr>
<tr>
<td>CORCELETTES SYRAH</td>
<td>$13</td>
</tr>
<tr>
<td>Similkakeen Valley, BC VQA</td>
<td></td>
</tr>
<tr>
<td>GRAY MONK ODYSSEY CABERNET SAUVIGNON</td>
<td>$14</td>
</tr>
<tr>
<td>Lake Country, BC VQA</td>
<td></td>
</tr>
<tr>
<td>BURROWING OWL MERLOT</td>
<td>$14</td>
</tr>
<tr>
<td>Oliver, BC VQA</td>
<td></td>
</tr>
<tr>
<td>SANDHILL SMALL LOTS SANGIOVESE</td>
<td>$15</td>
</tr>
<tr>
<td>Kelowna, BC VQA</td>
<td></td>
</tr>
<tr>
<td>MOON CURSER MALBEC</td>
<td>$16</td>
</tr>
<tr>
<td>Osoyoos, BC VQA</td>
<td></td>
</tr>
</tbody>
</table>
## ALCOHOL

### WHITE WINE

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>RED ROOSTER PINOT GRIS</td>
<td>$10</td>
<td>$38</td>
</tr>
<tr>
<td>Naramata Bench, BC VQA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FITZPATRICK FAMILY VINEYARD</td>
<td>$10</td>
<td>$38</td>
</tr>
<tr>
<td>Peachland, BC VQA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TIGHTROPE SAUVIGNON SEMILLION</td>
<td>$13</td>
<td>$50</td>
</tr>
<tr>
<td>Naramata Beach, BC VQA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TINHORN CREEK CHARDONNAY</td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Oliver, BC VQA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MOON CURSER VIOGNIER</td>
<td>$12</td>
<td>$46</td>
</tr>
<tr>
<td>Osoyoos, BC VQA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CEDAR CREEK RIESLING</td>
<td>$12</td>
<td>$46</td>
</tr>
<tr>
<td>Kelowna, BC VQA</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### ROSE & SPARKLING

<table>
<thead>
<tr>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRAY MONK ROSE</td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Lake Country, BC VQA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FITZPATRICK FAMILY PINOT BLANC CREMANT</td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Peachland, BC VQA</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# AV/Rentals

## Equipment

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Rental Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Screen/Projector/AV Cart (Two)</td>
<td>$65</td>
</tr>
<tr>
<td>60&quot; Flat Screen (Three)</td>
<td>$50</td>
</tr>
<tr>
<td>Uplighting</td>
<td>$20</td>
</tr>
<tr>
<td>Pipe and Drape</td>
<td>$50</td>
</tr>
<tr>
<td>Cocktail Tables (Ten)</td>
<td>$10</td>
</tr>
<tr>
<td>Flipcharts</td>
<td>$25</td>
</tr>
</tbody>
</table>

## Complimentary

- Podium and Mic (Three)
- Wireless Mic (Two)
- House Sound System
- Wireless/Lapel Microphone

Please inquire to book these complimentary AV services as part of your event booking.
FINE PRINT

EXCLUSIVITY
- guests will have exclusive access to their rental space. Other rooms may be rented or available to members

MUSIC
- house sound and in house music
- portable AUX
- SOCAN fee (Society of Composers, authors and music publishers of Canada)

ACCESSIBILITY
- no elevator access required
- accessibly entrance and washrooms

END TIMES
- events must conclude by 12:30am
- last call will be at 11:30pm

GRATUITY
- all food and beverage is subject to 20% gratuity

PARKING
- located across from Parking Lot 9
- Parking Lot 7 & 8 walking distance
- pay parking available
- lots operated by UVIC parking services
- please enquire on event code parking

RIGHT OF REFUSAL
- club has the right to deny booking requests if the provided budget for food/beverage will not be sufficient due to guest count

WHATS INCLUDED
- linens, napkins, skirting
- tables, chairs, plateware, glassware
- access to in house AV equipment and WIFI
- in house sound system
- coat room

WHATS NOT INCLUDED
- decor
- cake (commercially made)
- DJ services
- set up and take down of outside decor

ALCOHOL AND BAR SERVICE
- corkage fee
- bartender fee for satellite bar
- open wine bottles can be taken home

- HOST BAR: host will pay for all beverages purchased by guests
- CASH BAR: guests are responsible to pay for drinks ordered
- TICKETED: tickets given to guests can be exchanged for beverage options selected by the host. Option to move into cash bar beyond this.

CANCELLATION AND FINAL NUMBERS
- cancellation 60 days: room rental fee
- cancellation 15-60 days: room rental and 50% food minimum
- cancellation 7-15 days: room rental and 100% of food minimum
- cancellation within 3 days: 100% charge
- final numbers and food order required 10 days prior to event

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